

**Joy and happiness, that's our credo.
Indulge yourself and experience the excitement.**



Dear Guests,

Information regarding ingredients and allergens contained in our dishes can be found on the last page of the menu. Throughout the menu, all dishes are individually labelled with additives and potential allergens.

Please note, that in spite of our best efforts, we cannot guarantee that our products have not come into contact with additional allergens during the delivery, storage and manufacturing processes.

We wish you a pleasant dining experience!



NON-ALCOHOLIC DRINKS

"When life gives you lemons, make lemonade."



SOFTDRINKS

Have you ever ordered a drink without knowing what's in it? In Singapore you can do just that, with two soft drinks called "Whatever?" and "Anything?".

There are several different flavours, but customers never know what it's made of.

Bottled water	0,2l	2,30 €
classic / natural	0,75l	5,10 €
Coca Cola	0,2l	2,80 €
cola ^{1/11} /cola zero ^{1/6/9/11} / fanta / sprite / spezi ^{1/11}	0,4l	4,40 €
Thomas Henry	0,2l	2,80 €
bitter lemon ¹⁰ /spicy ginger ⁸ / ginger ale ¹ / tonic ^{3/10}	0,4l	4,10 €
28 Black Acai ^{11/12}	0,25l	3,10 €
Red Bull ^{11/12}	0,25l	3,60 €

JUICE & NECTAR

The exact origins of juice production and consumption is unsurprisingly not known. Researchers nowadays assume that the direct descendants of modern humans began crushing fruit and mixing the liquid with water.

Various sorts	0,2l	2,60 €
	0,4l	4,40 €
As spritzer	0,2l	2,40 €
	0,4l	4,20 €



HOT DRINKS

Coffee stimulates enjoyment and discovery. The production of coffee is complex, and processing and roasting the beans is an art. However, the production of coffee is only half of the story. The rest comes with its enjoyment. The art of seduction is the same, whether the “little black” is drunk straight or mixed with cream, milk or foam.

Cup of coffee ¹¹	2,30 €
Big cup of coffee ¹¹	3,20 €
Espresso ¹¹	2,10 €
Double espresso ¹¹	3,50 €
Espresso macchiato ^{1/11}	2,40 €
Double espresso macchiato ^{1/11}	3,80 €
Cappuccino ^{1/11}	2,60 €
Latte macchiato ^{10 Pt}	2,80 €
Hot chocolate with cream ^{8/1}	3,20 €
Cup of tea different blends	1,80 €



BEER

Did you know, that the old Bavarian word for beer was “oil”? In fact, in english and scandinavian languages it is still sometimes referred to in this way. For example, the Munich produced beer Paulaner used to be called, “holy-father-oil”.



DRAUGHT BEER

The best way to store beer, and keep it from going bad without the use of preservatives, is the barrel. It prevents the beer from being directly exposed to sunlight...its biggest enemy. Not to mention that beer tastes the best when it's freshly poured from the tap. Before tapping, it is best to store the beer at 6 to 8 ° C, and preferably let it settle for at least two days so that it does not foam too much when pouring.

Radeberger Pils³	0,3l	2,80 €
on request offset with cola ^{1/11} / fanta / sprite		

BOTTLED BEER

The first beer bottles were sealed with cork and wire or a piece of twine. In 1877, the way that beer was bottled was revolutionised by the invention of the pop top. It was developed by Berlin manufacturer Nicolai Fritzner who understood the pressure that carbonation exerted on the bottle.

Potsdamer Stange	0,5l	4,20 €
Schöfferhofer Weizen	0,5l	3,90 €
dark / yeast / chrystal		
Erdinger, non-alcoholic	0,5l	3,90 €
Braumeister Kraftmalz	0,33l	2,90 €
Clausthaler non-alcoholic	0,33l	2,90 €
classic / extra tart		



WINE & CHAMPAGNE

“White wine is what you drink, before red wine.”



WHITE WINE^E

White wine is made from white wine grapes. In addition to the types of grapes used, white wine also differs in its production process from red wine. The first written records of white wine date back to ancient times.

Riesling QbA	0,2l	4,60 €
Weingut Spiess - Rheinhessen	0,75l	16,20 €
elegant, fruity and fine, tender fruit, fresh, some citrus, delicate and spicy acid		
Liebliches Weiss „Sissy & Franz“ (semi-dry)	0,2l	4,60 €
Weingut Hammel & Cie - palatinate	0,75l	16,20 €
full-bodied, medium-strong with fruit, aroma and sweetness		
Zebo Moscato Sicilia IGT (sweet)	0,2l	4,60 €
Duca di Castelmonte – Sicily	0,75l	16,20 €
light yellow, refreshing, fruity with a floral undertone, slightly effervescent sparkling wine		
White wine spritzer	0,2l	4,20 €

RED WINE^E

The best guess for the origin of red wine is that it was first produced about 8000 years ago, but wine-like products were produced and consumed by indigenous people even earlier. In the days of Christ, red wine took on a deep religious significance. One fundamental characteristic of red wine, is that it is made from blue wine grapes.

Primitivo IGT „Piluna“	0,2l	4,80 €
Castello Monaci – Puglia	0,75l	16,90 €
complex aroma of ripe grapes with pepper and vanilla notes, powerful, soft and very structured.		
Remole IGT	0,2l	4,60 €
Marchesi di Frescobaldi – Toscana	0,75l	16,20 €
ruby red, clean, youthful and fruity notes, full body, velvety and balanced		
Dornfelder QbA (lieblich)	0,2l	4,40 €
Rietburg - palatinate	0,75l	15,40 €
strong and full bodied, soft on the palate		



ROSE^E

The only thing that is known for certain about the origins of rose wine is that it came from France. It can be assumed that rose wine was mainly produced and distributed by monasteries at the time of the middle Ages.

Brezza Rosato IGT	0,2l	4,40 €
Cantina Lungarotti – Umbria	0,75l	15,40 €

delicate, unobtrusive, fragrance of fresh raspberries and currants. Light, refreshing and playful

SPARKLING WINE & CHAMPAGNE^E

Sparkling wine was already known in Roman times but, in the 17th century, the Benedictine monk Dom Pérignon shone some new light on the bubbly beverage and developed the type of sparkling wine that has come to be known as present day Champagne. Since the 1930s, his name has become synonymous with Champagne - under the manufacturer Moët & Chandon.

Rotkäppchen Riesling	0,1l	3,80 €
bottle fermentation	0,75l	22,50 €
Prosecco	0,1l	3,80 €
changing sorts	0,75l	22,50 €
Champagne	0,75l	65,00 €
Moët & Chandon		

PROSECCO DRINKS

Hugo	0,2l	5,80 €
prosecco, fizzy water, elderflower syrup ¹ , lime ¹⁴ , lime juice ¹ and mintleaves		
Aperol sprizz	0,2l	5,40 €
aperol ¹ , prosecco		



APERITIF

Around 6pm is when the average French man gets fidgety. It's the hour of Aperitifs - an almost holy ritual in our neighbour country. The term "Aperitif" comes from the latin "aperire", which essentially means "to open", presumably the stomach, for the hopefully soon to come delicacies. Aperitif is probably the most civilized form of alcohol consumption.

Aperol ¹	4 cl	4,30 €
Campari ¹	4 cl	4,30 €
Martini ^E bianco / rosso / extra dry	5 cl	3,60 €

Be sure to check out our bar specials.



SPIRITS, RUM & MORE

A flu remedy created by Queen Victoria's personal physician: "Lay in bed, hang your hat on the bedpost and drink whiskey until you see two hats."



AQUAVIT

The name "Aquavit" is the Scandinavian version of the latin "Aqua Vitae" and means "water of life". The spirit is similar to vodka. The differences lie in the herbal extracts and spices added to give it its special touch.

Jubilaeums Aquavit 2 cl 3,10 €

BITTER

The homeland of these classics is Italy, and although they are known to be based on herbs and citrus fruits, the specific recipes remain a well kept secret.

Märkisch Kräuter 2 cl 3,10 €

Ramazotti 2 cl 3,10 €

COGNAC

A brandy named after the small French town of Cognac. A brandy which has made the town so well known, so world famous, that it is even recognized above Paris in the most remote corners of the earth. Cognac is only grown in a specific region in the southwest of France, called Charente. Only specific grape varieties may be used in the production of Cognac and these include: Ugni Blanc, Colambard & Folle Blanche. The distillation process is carried out according to the traditional Alambic method. Cognac must be allowed to age at least 3 years in the cask.

Hennessy Fine de Cognac 2 cl 3,80 €

Hennessy VS 2 cl 3,30 €



GRAPPA & FRUIT BRANDY

Just as Italian wine has a long a rich history, so does Grappa, with its own long and storied history passed on through the generations of Italian wine-makers. This is unsurprising, since traditional schnapps is made out of the wine pomace. It is also not surprising, that the regionally produced Grappa are as varied in their flavour as the grapes varies from which they are produced.

Grappa Julia	2 cl	3,50 €
Obstbrände Schladerer Williams pear / cherry	2 cl	3,50 €

GIN

Gin was derived from the Dutch word "Genever". Originally, Genever was medicine, which was used by the English on the battlefields of the Netherlands - as a medicine. During the reign of Wilhem III of Oranien, the English king brought Genever to his lands. The word "Genever", too difficult for the English to pronounce, was shortened to Gin. Gin is distilled from corn, with juniper berry extracts and various other botanicals.

Monkey 47	2 cl	4,20 €
Black Gin	2 cl	3,40 €
Hendricks	2 cl	3,40 €
Bombay Sapphire	2 cl	3,10 €

LIQUEUR

The invention of the first liqueur is credited to Dr. Arnoldus de Villa Novamus, who produced the first spirits with herbs, plants and honey. He named it "Liqueur", after the latin word for liquid.

Bailey's Irish Cream	2 cl	3,10 €
Southern Comfort¹	2 cl	3,10 €



RUM

Rum was first produced by the European explorers in the “New World” in 1630. Although at that time it was often referred to as “Kill-Devil” or “Rhum”. The present day name for rum probably came from the latin word for sugar, “Saccherum”. As of 1660, the name Rum became widely used. By 1687, the British Royal Navy declared that each sailor should receive a pint (about ½ Litre) of rum as part of their daily ration.

Pampero Blanco	2 cl	3,10 €
light, velvety, uncomplicated, aromas of blackcurrant, cotton candy, green apple, banana, toffee & vanilla		
Pampero Especial	2 cl	3,30 €
spicy sweetness, powerful, aromas of caramel & vanilla		
Legendario Elixir de Kuba	2 cl	3,40 €
full-bodied and round, very soft and delicate, sweet, light notes. A classic, which is particularly popular with women		
Plantation Pineapple	2 cl	4,10 €
fine woody notes with opulent fruit notes of pineapple and cherries, roasted coconut & almonds		

WHISKY/WHISKEY

Between the 9th and 13th centuries, Irish monks brought not only Christianity but also their knowledge of distillation to Scotland. The first historical mention of Uisgue Beatha (translated as “water of life” - later “usky” and finally „whiskey”) was found in some transaction records from 1294, which the monk John Cor used for the subsequent production of the first whiskey-like drink.

SCOTCH WHISKY (SINGLE MALT)

Lagavulin 16 years ¹	2 cl	4,20 €
The Glenlivet 12 years ¹	2 cl	3,90 €
Ballantines ¹	2 cl	3,10 €

AMERICAN WHISKEY

Jack Daniel's ¹	2 cl	3,40 €
Jim Beam ¹	2 cl	3,10 €



VODKA

The typical countries that come to mind when one thinks of vodka are Russia and Poland. What remains unclear though, is in which of these two countries this "little water" actually originated. It was only after World War II that immigrants introduced vodka to other countries. Vodka must be made from a product of agricultural origin and not, to the ubiquitous opinion, of potatoes.

Black Vodka	2 cl	3,40 €
--------------------	------	---------------

Absolut Vodka	2 cl	3,10 €
----------------------	------	---------------



LONG DRINKS

"A martini forgives. A gin & tonic never does!"



LONG DRINKS

Well, this is a topic that can be discussed for hours. What really is the difference between a cocktail and a long drink? First off, the long drink doesn't exist, at least, in English speaking countries. Simply put, a long drink is a "short drink" mixed with a soft drink.

Choose according to your individual taste. 2 cl of a spirit, topped up with a softdrink of your choice. The price depends on which drink combination you choose.

For drinks containing more than 2 cl of spirits there is a charge of 1€ for soft drinks and 2€ for Red Bull.

For example:

Cuba Libre

4 cl Havana Club, lime¹⁴, cola^{1/11}

7,20 €

Vodka RedBull

4 cl Absolut Vodka, Red Bull^{11/12}

8,20 €



COCKTAILS

"Life is like a cocktail.

Sometimes sweet, sometimes bitter, but overall, enjoyable."



COCKTAILS WITH ALCOHOL

The first alcoholic drinks to resemble modern day cocktails were mixed in the 17th century, during British colonial times. However, it was not until later that the term cocktail was widely used. This term likely originated in the 18th century, when after a cockfight the tail feathers of the defeated combatant were taken and the victory was celebrated with a drink.

Caipirinha cachaca, lime ¹⁴ , limejuice ¹ , cane sugar	6,90 €
Creamy passion white rum, orange juice, passion fruit juice ⁸ , passion fruit syrup ² , cream ^{8/1} , vanilla sauce ^{1/1/5}	6,90 €
High jacker vodka, pineapple juice ⁸ and orange juice, passion fruit syrup ² , grenadine ^{1/2/3} , lime ¹⁴ and orange ¹⁴	6,90 €
Hurrikan dark rum, white rum, orange juice, passion fruit syrup ² , fresh lemon juice	6,90 €
Mai tai dark rum, white rum, high proof rum, apricot brandy ¹ , almond syrup ¹ , limejuice ¹ , pineapple juice ⁸ and lemon juice	8,80 €
Mango dream vodka, galliano, mango puree, orange juice, fresh lime juice	6,90 €
Mojito white rum, fresh mintleaves, lime ¹⁴ , lime juice ¹ , cane sugar, soda water	6,90 €
Moscow mule vodka, spicy ginger ⁸ , cucumber, lime ¹⁴	6,90 €
Pina colada white rum, dark rum, pineapple juice ⁸ , coconut cream ^{2/1} , cream ^{8/1} , also with strawberry puree	6,90 €



COCKTAILS WITHOUT ALCOHOL

Ipanema ginger ale ¹ , cane sugar, lime ¹⁴ , lime juice ¹	4,90 €
Jokers special passion fruit juice ⁸ , pineapple juice ⁸ , orange juice, grenadine ^{1/2/3} , passion fruit syrup ²	4,90 €
Low jacker pineapple juice ⁸ , orange juice, passion fruit syrup ² , grenadine ^{1/2/3} , orange und lime ¹⁴	4,90 €
Mosquito lime ¹⁴ , cane sugar, lime juice ¹ , fresh mintleaves, ginger ale ¹	4,90 €
Virgin colada pineapple juice ⁸ , cream of coconut ^{2/1} , cream ^{8/1}	4,90 €



SNACKS

“If you’re not supposed to eat at night, then why is there a light in the fridge?”



CURRYWURST

On a rainy evening in September 1949, four years after the end of the Second World War, Herta Heuwer stood in her old food truck in the American occupied quarter of Berlin. "Not a child, not a person around. So out of boredom, I mixed spices with tomato paste and it tasted great" explained the business woman. 10 years later, Heuwer patented her sauce recipe at the Munich patent office under the patent number 721319. The name "Chillup" stood for the combination of chilli and ketchup.

Currywurst^{2/2a/3/8/A} 4,20 €
with curryketchupsauce^{6/8/9/A/H}, baguette^{D/J} and small salad^{1/8/A/H}

Pair of Currywurst ^{2/2a/3/8/A} 7,20 €
with Curryketchupsauce^{6/8/9/A/H}, baguette^{D/J} and small salad^{1/8/A/H}

OUT OF THE OVEN

The progression from the open hearth to the walled stove occurred slowly. After humans learned to make and control fire in the Neolithic period, it took a long time for them to develop the ability to use it as an energy source. The following millennia showed slow progress, and it wasn't until the 16th century that fully enclosed cooking ovens were in wide usage. It was only in the last few hundred years that fire has been "tamed" to the point that modern cooking practices were made possible.

Baked shepherd cheese^{1/I} 4,50 €
mediterranean with olives⁷, hot peppers^{1/2/3/6}, cherry tomatoes and onions, Baguette^{D/J}

Prawns from the oven 9,50 €
8 Black Tiger King Prawns^{K/M/8} in garlic-herb-chili-oil, Baguette^{D/J}



SALADS

Hildegard von Bingen was an abbess who was known for her medical knowledge and writing, and was outspoken about her mixed feelings towards green salad. She did not like the way it tasted, particularly when it was uncooked: "Eaten raw, it produces an unsuitable juice which empties the human brain and fills the stomach and intestines with disease." However, when mixed with the right dressing of vinegar and herbs the nuns took a fancy to the leafy vegetables.

Mixed salad

various lettuce, cucumber, tomato and olives⁷

with chicken fillet skewers^{A/H}	7,50 €
with tuna and onions^M	7,50 €
with shephard cheese & hot peppers^{1/I}	7,50 €
with prawns^{M/8}	12,50 €

For all salads we offer fresh baguette^{D/J} and French dressing^{1/8/A/H}, herb vinaigrette^{1/8/A/H} or balsamic vinegar and olive oil.

WIENER

They were actually first created by the butcher Johann Georg Lahner in Frankfurt in the early 19th century, and were extremely popular at that time. Lahner later moved to Vienna with his sausage recipe, where he modified it slightly. It didn't take long before his new sausages became a hit in the new city.

Pair of Wiener^{2a/3/8/A/H/J} **4,50 €**
Baguette^{D/J} an small salad^{1/8/A/H}, with mustard or Ketchup^{6/8/9/A/H}



CAKE

Etymologists believe that the word "Torte" was derived from the latin "tor-ta" sometime in the middle Ages, and was originally used to describe spiral shaped pastries.

Cake^{1/2/C/D/F/G/I/J/N}, per piece	2,80 €
set meal	3,80 €
Cup of coffee/cup of tea & a piece of cake	



ADDITIVES

- 1) with dye
- 2) with preservatives
- 2a) with sodium nitrite
- 3) with antioxidant
- 4) with flavor enhancer
- 5) with phosphate
- 6) with sweeteners
- 7) blackened
- 8) with stabilizers
- 9) contains a source of phenylalanine
- 10) containing quinine
- 11) contains caffeine
- 12) taurine
- 13) sulphuretted
- 14) waxed
- 15) genetically modified

ALLERGENS

- A) celery / products
- B) molluscs / products
- C) nuts (nuts) / - products
- D) sesame / - products
- E) sulphur dioxide / sulphites (e220-e228)
- F) soya / - products
- G) eggs / products
- H) mustard / - products
- I) milk / - products
- J) gluten-containing cereals / products
- K) crustaceans / products
- L) lupine / products
- M) fish / products
- N) peanuts / products

*SULPHITE

Sulphite are the salts and esters of sulfuric acid, and are made from sulphite anions. They are often used as preservatives in wine, dried fruit and potato products.

Please ask the service personnel for a complete list of additives and allergens.

All prices include VAT.

